

# MISTER BIANCO

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## PRIVATE DINING

A southern Italian inspired menu that reflects the heritage of owner Joseph Vargetto. Named after a town at the base of Mt. Etna in Sicily & also Joseph's found memory of Italian washing powder his mother used to use.

At Mister Bianco we cater for all your special social occasions; such as birthdays, family and work Christmas parties, wedding receptions, product launches, business presentations and wine dinners.

Due to the popularity of our private dining spaces, we do not take tentative bookings, and it is necessary to contact our events coordinator to provide further details regarding your event, including a deposit, to secure your reservation. We do not charge any separate room hire fees, provided the minimum spend is reached with food and beverage.

We look forward to answering any questions you may have regarding to our venue and welcome you to come and view the space and discuss any questions in person, by making an appointment.

We can be contacted on 03 9853 6929 or via e-mail: [info@misterbianco.com.au](mailto:info@misterbianco.com.au) if we can assist in any way.

Mister Bianco accommodates up to 45 guests for a seated event in the ground floor main dining room, up to 14 in our upstairs Oro Dining Room, up to 22 guests in our upstairs Soggiorno Private Dining Room, and up to 22 guests in our ground floor private cooking studio, Giuseppe's Cooking School.

## WE HAVE 3 PRIVATE DINING SPACES AVAILABLE

Mister Bianco's private dining rooms are available to book:

Lunch: Thursday & Friday	12pm – 4pm
Dinner: Tuesday – Saturday	5pm until late

The restaurant is available for private bookings outside of these hours with additional minimum spends.

## SEATING CAPACITY

We have 4 private dining spaces, to accommodate from 8 people up to 45 people:

Main Dining Room	Ground Floor	Up to 45 guests
Oro Room	Upstairs, first floor	Up to 16 guests
Soggiorno Room (best for AV)	Upstairs, first floor	Up to 22 guests
Giuseppe's Cooking School	Ground Floor	Up to 20 guests

Minimum charges apply to the private use of all rooms, please contact our events coordinator to get a specific quote for the date, time and room you are interested in.



Soggiorno Room



Oro Room



Oro Room

## FESTA MENU

(Sample only)

5 course sharing style feast

98pp

### Stuzzichini

potato + taleggio croquette, salsa verde (v)

brioche “bruschetta”, ricotta, caramelized fig, pistachio (v)

### Primi

kingfish carpaccio, salted celery granita, kiwi fruit (gf, df)

buffalo milk burrata, panzanella salad, peaches (v, gf)

### Pasta course

cavatelli, duck + marsala ragu, pecorino

risotto “caprese”, tomato, Stracciatella, baby basil (v, gf)

### Main course

pan-fried market fish, snow peas, charred nectarine guazetto (gf, df)

pork cutlet, green beans, charred spring onion salsa (df)

*all mains served with one side of the chef's choice*

### Dessert

our traditional tiramisu (v)

limoncello + pistachio cannoli (v)

*\*\*All menus are subject to change*

*Whilst we endeavour to accommodate any dietary requirement, we cannot 100 per cent guarantee a transference of allergens in regards to specific dietary requirements in our restaurant, for more specific information regarding menu items please see the manager*

## BANQUET MENU

(Sample only)

3 courses

85pp

### Shared antipastini

potato + taleggio croquette, salsa verde (v)

brioche “bruschetta”, ricotta, caramelized fig, pistachio (v)

grilled octopus, fresh corn polenta, saltbush (gf)

### Choice of main course

pan-fried market fish, snow peas, charred nectarine guazetto (gf, df)

pork cutlet, green beans, charred spring onion salsa (df)

eye fillet, bone marrow, black garlic salmoriglio (gf, df)

roasted eggplant timbale, rice, kataifi, smoked tomato, hazelnut, capers (v, df)

*all mains served with one side of the chef's choice*

### Shared dessert course

our traditional tiramisu (v)

limoncello + pistachio cannoli (v)

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## FAMILY SHARING MENU

(Sample Only)

3 courses

72 pp

4 courses

84 pp

### Shared antipastini

potato + taleggio croquette, salsa verde (v)

buffalo milk burrata, panzanella salad, peaches (v, gf)

grilled octopus, fresh corn polenta, saltbush (gf)

### Pasta course

cavatelli, duck + marsala ragu, pecorino

risotto "caprese", tomato, Stracciatella, baby basil (v, gf)

### Main course

pan-fried market fish, snow peas, charred nectarine guazetto (gf, df)

pork cutlet, green beans, charred spring onion salsa (df)

*all mains served with one side of the chef's choice*

### Dessert

our traditional tiramisu (v)

limoncello + pistachio cannoli (v)

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## SET MENU – Alternate drop

(Sample Only)

2 courses

64pp

3 courses

79pp

*Please note, the week of your event, the functions coordinator will provide detailed menu options for you to choose 2 options from each course.*

### Choice of two entrées

kingfish carpaccio, salted celery granita, kiwi fruit (gf, df)

buffalo milk burrata, panzanella salad, peaches (v)

risotto “caprese”, tomato, stracciatella, baby basil (v, gf)

grilled octopus, fresh corn polenta, saltbush (gf)

### Choice of two main courses

pan-fried market fish, snow peas, charred nectarine guazetto (gf, df)

pork cutlet, green beans, charred spring onion salsa (df)

eye fillet, bone marrow, black garlic salmoriglio (gf, df)

roasted eggplant timbale, rice, kataifi, smoked tomato, hazelnut, capers (v, df)

*all mains served with one side of the chef's choice*

### Choice of two desserts

our traditional tiramisu (v)

selection of gelati (v)

pavlova del giorno (gf)

cheese of the day (v)

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## DRINKS PACKAGES

(Sample menus only, specifics to be confirmed the week of confirmed event)

**55 per person** for the first 2.5 hours + hour 22pp

NV Ruggeri 'Quartese' *Prosecco*, Veneto Italy

2021 Terrazze della Luna *Pinot Grigio*, Trentino Italy

2021 Vanita *Nero d'Avola*, Sicily Italy

**65 per person** for the first 2.5 hours + hour 26pp

NV Ruggeri 'Quartese' *Prosecco*, Veneto Italy

2020 Primavera *Arneis*, Piedmont Italy

2019 Tenimenti Mancini *Chianti*, Tuscany Italy

**75 per person** for the first 2.5 hours + hour 30pp

NV Ruggeri 'Quartese' *Prosecco*, Veneto Italy

2021 Terrazze della Luna *Pinot Grigio*, Alto Adige Italy

2020 Hoddles Creek, *Chardonnay*, Yarra Valley WA

2021 Shadowfax *Pinot Noir*, Macedon Ranges Vic

2019 Vanita *Nero d'Avola*, Sicily Italy

**100 per person** for the first 2.5 hours + hour 38pp

NV Laurent Perrier Brut *Champagne*, Reims France

2018 Feudo Montoni 'Timpa' *Grillo*, Sicily Italy

2019 Stella Bella *Chardonnay*, Margaret River WA

2019 Fattoria Ormanni *Chianti Classico*, Tuscany Italy

2018 Luigi Einaudi *Dolcetto*, Piedmont Italy

Add an **Aperol Spritz** or a **Negroni** on arrival + \$14pp

Add an **Espresso Martini** or **Grappa** to finish + \$15pp

Add unlimited **San Pellegrino** + **Aqua Panna Mineral Water** \$5pp

